

## THE TIMES DAILY MAGAZINE PAGE

Ironing Day  
Is Not All  
Smoothness

However, In Our Estimation It Is Better Than Wash Day, for Olfactory Reasons If for No Other. What the Ironing Board Is Good For, and the Uses of Irons in General. Why a Woman Never Needs a Hammer.

W e celebrate Ironing Day. That is, Tuesday, the day after wash day, at which time every respectable housekeeper pursues the elusive wrinkle.

There are so many delightful avenues through which to approach with a tribute to ironing day that one is at loss as to how to begin. Of course, we will admit that ironing day is not all smoothness; that sometimes, just as the honeymoon will pass, the stars will elude the iron burn the clothes, or a peculiar and stubborn clamminess will manifest itself on the part of the iron itself. That is only natural. And goodness knows there's nothing more natural than ironing. Unless it is washing that all clothes could be made out of crepe.

We mean one of those nice cold days, when the clothes are just right, and it is a pleasure to stand over the ironing board and the gas burns steadily.

Then, indeed, does ironing far surpass washing as a pastime. For first, last, and always, let it be remembered, that ironing rarely or never is heard more than a block away. Whereas, the fact that one is doing the family wash is communicable even to the mythical policeman on his solitary beat, three blocks away.

Few men know how active the iron is in their own homes. Can be there's many a man who thinks he is a good husband, when as a matter of fact his wife merely has excellent iron.

They are an ever present help in time of trouble. They can be used for misalliance, in preserving the family plate, and water bags, hammers, and weights. They are ideal for cracking nuts, and make excellent playthings for the children.

When not in use iron is modestly in some dark corner, patient and unobtrusive. They are hard to hurt, but when they do resent a familiarity, the one at fault will remember it for a long time.

The ironing board is the corollary to the iron, or vice versa. They are the Damon and Pythias of the kitchen. But so different! Whereas the iron is always quite nude, so to speak, the modest ironing board is always shielded from the public gaze by a modest cloak of flannel and linen. Come to think of it, this would sound wonderful in vase form, but it's too late now. We have started in prose. Funny thing, though, how easy it is to say elaborate and unconventional things in verse form. Words and phrases that anyone would excuse in rhyme look positively bold in plain prose.

Now if we were writing this in verse, we could say very cleverly something like this:

**Deceitful?**  
The sturdy iron so frank and fat  
Now, they are always bare.  
The ironing board is always dressed—  
Pray, what's the trouble there?

But if we should come right out in prose and insinuate that the ironing board was ashamed of well we can't even begin to say it in prose. But you'll have to admit that the poetry is neat.

Going back to ironing in the rough, as it were, just stop. Patient and unobtrusive. Ever heard of a girl leaving home on account of the ironing. But many's the young woman who has threatened to change boarding places if the wash were not done out.

And men readers there is a test: Never was there a good ironer who wasn't a neat, careful efficient person. Watch her iron, and then decide. The woman who can't iron isn't trustworthy. She is apt to mix the baby's food with one hand, and read the "Career of Katherine Brush" with the other. She will be careless, thoughtless and inefficient, one of those "awepit right under the bed" kind.

There's lots to be said in favor of ironing day. In winter, of course, in winter.

THE CONDUCTOR.

Seen In the  
Markets

CAULIFLOWERS are selling at 15 and 20 cents each.

Concord grapes are featured at 12 and 14 cents a basket.

A new variety of green grapes has been put on the market this year. It is of cylindrical shape, exactly that of the long blue grapes now such favorites. The color is the clear green of the Malaga. The price is 10 cents a pound. Today and long blue grapes are the same price.

The best lettuce seen for many a month is now to be had at most of the market stands. The price—10 cents a head—gives no hint of the freshness and succulence of the leaves nor of the abundance of white heart.

Oranges are slightly cheaper. Large fruit may now be had for 35 and 40 cents a dozen.

Potatoes seem to be smaller than ever. Some of them are not much larger than marbles, but the price remains about the same—10 cents a quarter of a bushel.

Grimes Golden apples are 10 cents a quarter of a bushel. York Imperial are 25 cents a half peck. Few Winesaps are seen as yet, but by the end of the month they will be at their best.

Stories of  
Stories

THE PYTHON.  
By Jerome K. Jerome.

He was a burly Englishman who had lived for years in India. She was a fragile and timid English girl who had never traveled far afield. If she had not loved him so devotedly she would never have consented to marry him and to leave her peaceful Devon home for the hardships and perils of the Orient.

Her first half year in their bungalow in the hill country of India was a period of stark terror. The swarthy natives, with their gleaming teeth and rolling eyes, frightened her. So did all the strange new sights which surrounded her. But chiefly—and to the depths of her gentle soul—she feared the poisonous snakes that infest the hill country. Her terror of snakes was almost a mania. It was even stronger than her homesickness for the dear land she had left.

Her husband loved her devotedly. But he did not understand women. And he had no sympathy for her timidity. He laughed aloud at his little wife's fears and he coarsely made fun of her.

He was a sportsman and would never have dreamed of trying to cure a dog of gun shyness by beating the scared brute. Yet he sought to cure his wife's terror of snakes in a far more idiotic way. He decided, in his own mind, that she needed a good shock to give her a lesson in courage. And because he was a fool he at once put a crazy plan into effect.

Returning home from a day's ride late one afternoon, he saw a gigantic python hanging from a tree limb. A single shot from his rifle shattered the reptile's head. He clung to the dead snake across his saddlebow, its head and tail dragging on the ground behind him, and he rode home through the twilight.

For he saw a chance to try his new idea of curing his wife's fright. He laid the dead python on the floor of his study and then dressed for dinner. That evening as he and his wife sat in their living room he asked her if she would mind going into his study for a pipe he had left on the desk there.

Pathetically glad to be of service to her husband, she went to the study. So sweet and pretty and loving did she look as she sped on the errand that his heart almost misgave him. Then he chuckled again. He knew she would see the serpent on the floor and would be frightened. But she would quickly notice that the python was dead, and she would never again be afraid of snakes. (That is the kind of fool he was.)

He heard her light step "cross the hall and enter the study. Then he heard her scream aloud in horror. Shriek after shriek filled the bungalow. The man sat still grinning. This shock would certainly cure her of her causeless terror. Presently her screams died into a stricken silence. The man grew mildly worried. Perhaps she had been silly enough to faint. He got up and went into the study.

There lay the dead python, where he had left it. There, too, lay his wife. Around her slender body was coiled another python—the mate of the first. After the manner of snakes, this python had traced its dead mate to the study through the open veranda window and had vengefully attacked the young wife as soon as she had set foot in the room. While her husband had sat listening amused to her screams, the snake had killed her.

When the servants burst into the study they found the man standing there—quite insane—tearing the murderous python to pieces with his bare hands.

Why Black Clothes are Hot

Why dark clothing, particularly black, should be better in summer than that of a lighter hue, is a question often asked. A thing lighted by white light is white because it reflects to the eye almost the whole of the light that falls upon it. On the contrary, black absorbs the light. As all light is partly heat, the black garment naturally becomes warmer and the heat is communicated to the body.

Up to the Doctor.

"Well, here I am," announced the fashionable physician in the breezy way. "And now, what do you think is the matter with you?"

"Doctor, I hardly know," answered the fashionable patient. "What is new?"

Very Considerate.

Smith—When you came home and found a burglar in your house what did you do?

Jones—who is English—What did I do? Why, nothing, of course, I didn't know the burglar.

Brussels Sprouts and Celery.

Remove wilted leaves from one quart of sprouts, lay in cold water fifteen minutes, drain, cook in boiling salted water twenty minutes or until tender; drain again. Then take one and one-half cups of celery washed and cut in small pieces, cook in water (salted) for ten minutes. Make a sauce of one tablespoon of flour cooked with one-half cup of butter and one and one-half cups of hot milk; add drained sprouts and celery and serve.

Fricassee Chicken.

This is another way of cooking chicken popular in the North as well as in the South. Divide the chickens into joints and wash them. Place the pieces in a pot, adding an occasional onion slice, a bit of salt pork and a little parsley. Do not add water, but cover the pot closely and set on a cool place over the stove. Let it come very slowly to the boiling point, then simmer gently till the meat is tender. A little water may be added if necessary. If an old fowl is selected this will require some time, but only by slow cooking is a perfect fricassee obtained. When tender season to taste with salt, pepper and paprika and remove from the gravy. Skim the latter well and thicken with a tablespoon of butter rubbed smooth with one of flour. Add half a cup of milk, to which has been added a well-beaten egg.

Fricassee chicken is delightful served with hot baking-powder biscuits, which are split and buttered, then arranged on a platter with the chicken and gravy placed on top.

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Two Women Carry on a Craft  
In a Quiet Washington Home

The Misses Mary and Emily Healey, Whose Gold-Decorated China Is Known Wherever Tiffany's Can Reach, Have Perfected Their Art At Home.

Their Business Has Had Twenty-seven Years of Success—Now Miss Emily Healey, the Chemist of the Family, Is Experimenting With Uranium.

In a quiet Washington street is a freshly painted yellow brick house, one of a row of old-fashioned homes. Within is the quiet industry of heavy rugs and velvet hangings. Excellent pieces of mahogany—odd little tables and tabourets—support tapestried cases that have a hint of mystery and concealed treasure. Occasionally, from a mantel or a bookcase, comes the gleam of dull gold.

At last, in comes the key to the mystery—Miss Emily Healey, who opens them and sets free a multitude of rainbow colors with the ever-recurring motif of even, deep gold. On she goes, from bookcase to closet, showing vases and plates and cups of every conceivable size of plain gold or gold lined with opal, dull pearl, and flame. The house, it may be seen, is not an ordinary one at all, for somewhere, in regions not visible to the casual caller, is carried on a craft whose fame is nationwide, the successful application of gold to china. After the boxes and closets have given up their testimony, Miss Healey, the chemist of the firm of Mary and Emily Healey, artists.

We started back in 1889 as amateurs," she began, her brown eyes gleaming with joy at the achievement.

## RECIPES

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## THE FIRM OF M. &amp; E. HEALEY

Few of those who own gold china bearing the stamp of M. & E. Healey realize that the "firm" consists of two gentle, gray-haired women who carry on their craft in a quiet house in Washington. Here are some of the facts in the history of their work:

They began in 1889, with the idea of perfecting a gold that could be spread over large surfaces, and selling this gold to factories. They—still as amateurs—won two first prizes in gold and decoration at the Columbian Exposition, Chicago. Examples of their gold-decorated china were placed in the arcade of the United States exhibit, Paris Exposition. They secured Tiffany's as their agent several years after beginning the work.

A number of European museums have purchased examples as one of the most perfect forms of gold decoration yet evolved.

"At that time there was no satisfactory gold that could be used to cover large surfaces, such as china plates. The first thing we set ourselves to do was to perfect such a gold—and we did it."

"Our original idea was to manufacture the gold to sell to factories, but we started this—with a wave toward several of the opened boxes—"and here we are," she finished, triumphantly.

"A couple of years after we began the work, we secured Tiffany's as our New York agents. Since then we have sent this china all over America. At the World's Columbian Exposition, while we were still amateurs, mind you, we won two first prizes, in gold and in decoration, not in the woman's building alone, but in competition with decorators of the world."

"Later, at the Paris Exposition, examples of our decorated china were put in the arcade of the United States exhibit building holding the United States exhibit."

"You can see, the advantage of our method is not only that the gold is spread evenly over china so that it looks like solid metal, but so applied that it has the tooled appearance of wrought metal of the world."

"It is lasting, too. Here is a vase that we decorated fifteen years ago. Indeed, our principal trouble is to find perfect China at the start."

"We have always wanted our china to be as simple as possible, following classic and Egyptian designs. The American potteries simply will not make what we want, and we have to send abroad for most of it. We are most pleased with the china we are now receiving from Copenhagen. They only sold it to us after they were convinced that our industry did not compete with anything carried on in their country."

"Of late, I have been experimenting with uranium and gold—I am the chemist of the family, as you may see by my hands. It had been known for some time that uranium has color properties, but the wide range of colors possible never was dreamed of."

Miss Healey went to one of the big cases by a window, where a diminutive dog was sunning himself blissfully, and disclosed rows of cups. "See here—and here," she went on, "dull opal and pearl and platinum tinged with color and flame. Why, there's no end to them! Some people think that much of the effect depends upon reflection, because the cups are corrugated, but you can see it's a true color by looking at the cup sideways."

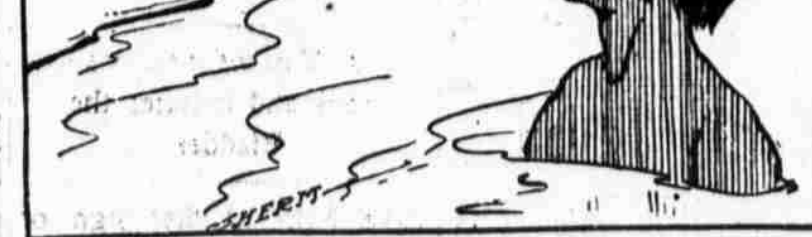
"And we do it all right here," she added proudly. "We have these parlors down here and bedrooms upstairs. All the rest of the house is taken over by the studio, and up there, where you see the pipe coming through the roof, is my own laboratory."

"The kilns are built into the ground in the back yard. They are of concrete, fireproofed, and so well ventilated that snow melts on the top no sooner than in the remainder of the yard."

"You see, we have a business that we can carry on right in the home without breaking up our home life—an ideal occupation for women, don't you think?"

THE ALPHABETICAL DOTS

By CLIFFORD LEON SHERMAN.



"Are the Mexican houses well furnished?" asked Tommy, as he tried to find out more about our neighbors across the border.

"Some of the better class ones are quite modern," answered his father, "but the poor people wouldn't know what to do with a bath tub if they had one in the house. Once, when I was with a detail working on some maps in Mexico, we came on a man swimming in the Rio Grande. He made me believe that the Mexicans must be forgetful or absent minded. For I noticed that he didn't have any clothes on."

"To complete the picture draw a straight line from the dot marked A to the dot marked B and so on through the alphabet."

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## Cottolene

"The Natural Shortening"

Fish fried in Cottolene brown beautifully and have a delicious flavor.

Just try this pure food product for your own satisfaction. See how much better it is than anything else for frying—and also for shortening.

Your grocer will supply Cottolene in large or small pails. Order from him today.

"Cottolene makes good cooking better"

How to Shampoo and  
Dry Your Own Hair So  
As to Avoid Injuring It

By DR. LEONARD KEENE HIRSHBERG.

ONE of the sources of falling hair is the mischievous which sometimes results from rubbing soap directly into the scalp, when they are washed. This should no more be done than should ice be carried to the furnace.

To dry the hair with towels of linen, or "rubbing cloths," is equally injurious. Indeed, this abomination unto the lords of physiology is hardly less serious than drying the hair with heated air.

Alleged shampoos, too, are among the abominations handed down from the days when men carried at Jericho until their beards grew. Egg shampoos are sticky messes, alkali or "softening" shampoos nibble the life out of the hair, and arctic root and itching shampoos of the "dry" type are hospitable invitations to eczemas, itches, and scales.

Atmosphere Best Drier.

The sun, the wind, and the invigorating atmosphere are the best driers and varnishers of the hair. A plain shampoo in boiled water—hence "aqua pura"—free from germs—and castile soap, a shampoo free of alkali, acid, dirt, microbes and stickiness, will suffice. Once or twice a month is often enough for those who live in glass houses, homes of light and cleanliness. Those, however, who dwell in darkness, in basements, in greasy, odorous steam and heat should shampoo their hair once a week at least.

If typhoid fever or any infectious malady is round about, the hair should be disinfected with neutral carbolic soap or preferably formalin water. Those who nurse the sick should remember that diseases are easily spread by the locks. While the nails, skin, nose, throat, and other parts of the body are infected, the hair is seldom given more than a lick and a promise.

Rinse Several Times.

Washed hair should be rinsed several times in cool, boiled water and then fanned dry near an open, sunning window. This treatment keeps the hair vibrant with life. I know a young girl whose hair is in this manner, and her electrified tresses are the envy of the women who do not shampoo their hair.

Apply some of the following to the affected parts each night: Oil of cedar, two drops; salicylic acid, half dram; carbolic acid, fifteen drops; lanolin, half ounce; petrolatum, half ounce.

A. B. C.—My daughter has been suffering from what the physician calls acne. It comes with pimples and blackheads. What do you advise?

Constipation, pallor, weakened blood, anemia, living in dark, dingy, hot, dirty rooms and digestion difficulties are the internal foundation stones for pimples and blackheads. The skin itself must be bathed frequently and thoroughly washed with a soft, neutral soap. Absorbent cotton and ice cold water tend to train the skin to resist such disorders. Apply one of the following prescriptions:

Sulphur precipitate..... 3/4 drams  
Potassium carbonate..... 2/4 drams  
Glycerine..... 2/4 drams  
Aqua laurocerasus..... 2/4 drams  
Brandy..... 2/4 drams

Or—  
Calcium loti..... 6/4 drams  
Calcium sulphate..... 6/4 drams  
Calcium phosphate..... 6/4 drams

Fuller's earth..... 4 drams  
Glycerine..... 3 drams  
Vinegar..... 2 drams

W. & J. SLOANE  
ESTABLISHED IN NEW YORK 73 YEARS AGO

## Attractive Rag Rugs

The quaint designs and cheerful colorings of these Rugs make them particularly suitable for use in bedrooms the year round.

The assortment of charming hints effects and pastel shades is so varied that an appropriate selection for practically any decorative scheme may be made readily.

Our Rag Rugs are woven entirely of new, absolutely clean cotton materials, in all sizes, and are very moderately priced.

1508 H Street N.W. Telephone Main 925

AMUSEMENTS

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THE HOUSE OF GLASS By Max Martin, With MARY RYAN And the Original New York Company. NEXT WEEK—Sent Sale Thursday A. H. Woods Presents the Laughing Hit of the Season, "POTASH & PERLMUTTER IN SOCIETY"

With All-Star Cast, Headed by BARNEY BERNARD 26 Weeks at Lyceum Theater, N. Y. FRIDAY, 4:30

FIRST CONCERT TEN STAR SERIES. Mme. ALDA. Assisted by Francis Alda. Mr. Frank La Forge. Tickets, \$2, \$1.50, \$1, 75c, 50c, 25c.

Boston Symphony Orchestra Dr. Karl Muck, Conductor, NATIONAL THEATRE. Tuesday, October 31, 4:30

Soloist, FRITZ KREISLER. Seats now on sale at the concert ticket office in Drexel's, 13th and G. PHILADELPHIA ORCHESTRA Leopold Stokowski, Conductor

Five Tuesday—Nov. 14, Dec. 12, Jan. 16, Feb. 18, Mar. 20. Soloists: Eugene Zimbalist, Alma Gluck, Olga Samoyloff, Elena Gerhardt. Tickets, \$2, \$1.50, \$1, 75c, 50c, 25c. DANCING MILLER'S

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(SIZE MUST BE PUT ON COUPON.)

THE TIMES PATTERN SERVICE

October 24.

THIS waist with surplice closing just sparkles with smartness—in the combination effect. Simple but interesting style is shown by rolling the fronts their full length and adding covered buttons where the collar joins. A full-length sleeve is finished with a wide roll cuff of the collar material. Novelty plaid or striped voile, Japanese silk, crepe, satin, and a variety of tub fabrics will give satisfaction in developing. For fashion and economy you should use the pattern.

The waist pattern, No. 026, is cut in sizes 36 to 42 bust. To make in size 36, will require 1 3/4 yards 36-inch goods with 5/8 yard 36-inch contrasting. Or 2 1/4 yards 36-inch all one material.

delivery of all patterns sent through this service. No patterns can be obtained in person. One week is needed for the filling of pattern orders. If patterns do not come within that time notify this office for adjustment.

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